

Please advise your server of **ALL** dietary restrictions **PRIOR** to ordering and the desired spice level of your meal. Thank You!
Vegan, Jain and **Gluten Free** dining menus available upon request.

STARTERS

MOKSHA

indian bistro

FULL OF IT (STUFFED BREADS)

***Please allow an additional 15 minutes during dinner service.

Honey Garlic Naan | (\$7)
Light and crispy Indian Flat Bread rolled with Fragrant Garlic, Fresh Aromatics and Glazed with Honey.

Aloo Kulcha | (\$10)
Fluffy leavened Bread filled with Rustic Potato, spiced with Earthy Turmeric, Garam Masala and Chili.

Caramelized Onion Naan | (\$10)
Light and crispy Indian Flat Bread stuffed with Onions that caramelize in the oven, brushed with Garlic Butter.

Keema Kulcha | (\$12)
Fluffy leavened Bread filled with Minced Meat, boldly spiced with Cumin, ground Coriander, Onion and Ginger.

FROM THE STREETS (STREET SNACKS AND CHAATS)

DAHI PAPRI CHAAT | (\$7)
Crispy Poories topped with Potato, Chickpea and spicy Yogurt.

SAMOSA CHAAT | Chaat (\$9) | Plain (\$7)
Flaky pastry (3) with Potato, Green Pea, Onion and spices.

TIKI CHAAT | Chaat (\$9) | Plain (\$7)
Light, flavourful crusted Potato cakes (3) seared on the tawa.

Vegetable Pakora | (\$7)
Light and spicy Chickpea Flour battered Vegetable fritters, sprinkled with peppery spices.

Eggplant Badal Jaam | (\$8)
Eggplant medallians dusted in savoury spices and pan fried. Served with a Sour Cream chutney.

Masala Pappadam | Masala (\$7) | Plain (\$2)
Thin Oven Roasted Graham Flour Wafers topped with a spicy Indian Salsa of Tomato, Onion, Cucumber and Cilantro.

Pani Puri | (\$7)
Puffed wafers stuffed with Potato and Chickpea and filled with a shot of tangy sweet and sour water.

Honey Chili Fries | (\$10)
Twice fried thick cut Potato sauced with a sweet and spicy sesame chili oil.

FRESH IS BEST (SOUPS AND SALADS)

Tomato Elaichi Bisque | (\$5)
Light Tomato broth, subtly fragrant with sweet Cardamom.

Vegetable Mulligatawny Soup | (\$5)
Hearty Lentil stock tempered with Cumin and Garlic.

Sweet Corn Soup | (\$5)
Humble clear Vegetable Broth, Sweet Corn and Fresh Herbs.

Channa Salad Bowl | (\$8)
Chickpeas and Garden Vegetables, with a Citrus Dressing served in a roasted Papadum bowl.

MANGO SALAD | (\$10)
Julienned Mango, Bell Pepper, Onion, crushed Peanuts and toasted Coconut in a Tamarind dressing.

MASALA PEANUT SHOOTERS | (\$8)
Spicy roasted Peanuts tossed with fresh Garden Herbs and Vegetables in a Lemon Vinaigrette.

CLAY POT, IRON PAN (TANDOOR AND TAWA ITEMS)

TANDOORI MIXED GRILL | (\$22)
Two (2) pieces each of our signature Tandoori kebabs.

Chicken Tikka | (\$15)
Juicy Chicken Thighs hand rubbed with secret marinades.
Malai (Mild) | Tandoori (Med) | Hariyali (Spicy)

Tandoori Chicken Legs | (\$15)
Tender Chicken Thighs (2) and Drumsticks (2) hand rubbed in Moksha's tandoori spice blend and grilled at high temp.

Boti Tawa Lamb | (\$18)
Fork tender cubes of Lamb, marinated in an aromatic masala and rendered on a sizzling iron skillet.

Lamb Seekh Kebab | (\$15)
Minced Leg of Lamb expertly seasoned with ground Ginger, Garlic, Coriander and Cumin, hand rolled and oven seared.

Fish Tikka | (\$15)
Flaky boneless Cod loins are marinated in Mustard Seed Oil, secret spices and broiled on a skewer in the tandoor.



#MOKSHANIAGARA
@MOKSHAINDIANBISTRO

SIGNATURE SELECTION

Prices are subject to all applicable taxes and 16% gratuity. Management reserves final judgement on all disputes. Thank You!

ENTRÉES

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RICE BOWLS:

BIRYANI Vegetable Biryani (\$16) | Chicken Biryani (\$16)
Lamb Biryani (\$17) | Shrimp Biryani (\$18)
Basmati Rice infused with a fragrant broth flavoured with Saffron, Bay Leaf and Clove. Served with spicy Raita.

Burnt Garlic Fried Rice | (\$16)
Pan fried rice with charred Garlic, Chillies and Spring Onion.

Tomato Pulao | (\$16)
Slow cooked Rice with pureed Tomato, Chillies and Chef's signature Garam Masala.

CURRY PLATES:

All curry plates are accompanied by a complimentary serving of **Rice AND** the choice of **Buttered Naan or Tandoori Roti**.

Moksha Curry

Bright aromatic broth of Ginger, Garlic, Onion and Turmeric slow simmered with Moksha's secret Masala.

Chicken Curry (\$16) | Lamb Curry (\$17) | Shrimp Curry (\$18)

MAKHANI GRAVY

A silky Tomato gravy, slow simmered over the open fire, finished with Butter and Cream.

Butter Chicken (\$16) | Paneer Makhani (\$16)

DAL MAKHANI

Creamy Black Urad Lentils simmered overnight on a rich charcoal fire and finished with Butter, Tomato and spices.

Saag

Spinach, Onion and Garlic, wilted into a buttery sauce tempered with toasted Cumin and Coriander seed.

Saag Paneer (\$16) | Chicken Hara Masala (\$16)
Palak Channa (\$15) | Lamb Hara Masala (\$17)

Yellow Dal

Split Tur Lentils slow cooked and tempered with a Tadka of Cumin, Whole Red Chili, Garlic and Onion.

Channa Masala

Hearty Chickpeas sautéed in a bold masala with Tomato, Garlic, Ginger and Onion.

Kalongi Bengan

Smoky pan roasted Eggplant, seasoned with Nigella seed.

Vindaloo

Robust curry with the heat of oven roasted Chillies, balanced with Tomato, Malt Vinegar and Coconut.

Vegetable Vindaloo (\$15) | Chicken Vindaloo (\$16)
Lamb Vindaloo (\$17) | Shrimp Vindaloo (\$18)

Tikka Masala

Thick Tomato and yogurt gravy with Green Peppers, Onions and a spicy masala.

Chicken Tikka Masala (\$16) | Tadka Paneer (\$16)

Fish Masala

Flaky boneless filets of Cod lightly dusted, fried and simmered in a zesty tomato gravy.

METHI MASALA

Earthy Fenugreek Leaves sautéed in a flavourful nutty curry with Ginger, Garlic, Onion and Turmeric.

Chicken Methi Masala (\$16) | Methi Aloo (\$15)

ALOO GOBHI

Crispy Cauliflower Florets and Lush Potato Cubes browned and tossed in a dry masala.

Mixed Vegetable Jhal Frazi

Fire roasted Cabbage, Peppers, Carrots, Sweet Corn and Green Peas coated in a tangy and spicy Tomato and Vinegar reduction.

Bhindi Ki Subzi

Crispy pan seared Okra stewed with a zesty dry masala.

UPGRADE PLATES:

Substitute Naan for Rice | \$2.50
Substitute Double Serving Rice for Naan | No Charge
Upgrade Naan to Garlic Naan | \$1.00 each
Upgrade Rice to Saffron Pulao or Jeera Rice | \$2.00
Add Side of Dal or Vegetable Curry | \$13.00 each

SIDE ORDERS:

Buttered Naan | \$3.50
Garlic Naan | \$4.00
Tandoori Roti | \$3.50
Green Salad | \$6.00
Onion & Chillies | \$3.00
Basmati Rice | \$4.00
Saffron Pulao | \$6.00
Jeera Rice | \$6.00
Mixed Mint Raita | \$3.00
Pomegranate Raita | \$5.00